

FLAVORED EXTRUDED FOOD PRODUCT

ABSTRACT OF THE DISCLOSURE

An extruder die assembly and method for using same is disclosed which is designed for adaptation to a wide variety of commercial-grade extrusion devices common in the food industry. The extruder die assembly is inserted into an appropriate compartment within an extrusion device such that a first extrudate is directed down a coaxially aligned passageway within the forming section and combined with a fluid additive in the injection section whereupon the resulting food mass is compressed through a converging nozzle bore in the nozzle section to produce an extruded food product. The forming section and injection section are fabricated as a matching set. A novel food product is also disclosed. A known composition of a farinaceous food product is extruded through the extruder die assembly of the present invention to produce a flavored direct-expanded food product exhibiting enhanced flavor characteristics, but requiring no post-extrusion drying or seasoning process. The injection section of the extruder die assembly is used to impart flavoring additives into the extrudate mass shortly before expansion, thereby preserving the flavoring characteristics of the additive by minimizing the heat exposure of the flavoring additive. The extruder die assembly may also include static mixing elements downstream from the injection section to homogenize the flavoring or seasoning media into the flowing mass of extrudate.